

# A LA CARTE

BASKET OF FRESH BREADS (v) (two persons) £6.50

*granary, classic & rosemary sourdough*

## STARTERS

SOUP OF THE MOMENT (ve) £9.00

*cress, croutons, olive oil*

SCOTTISH SMOKED SALMON CARVED FROM THE TROLLEY £18.00

*aberdeen smoked - capers, shallots, dill, brown bread*

CORNISH HANDPICKED CRAB TARTLET £22.00

*avocado purée, green apple, dill, oscietra caviar*

BOUDIN BLANC £16.00

*smoked chicken, pine nuts, truffle, crushed cannellini beans, crispy chicken skin*

FRESH ITALIAN BURRATA (v) £14.00

*heritage tomatoes, spring peas, broadbeans, croutons, basil oil*

## MAINS

TOURNEDOS ROSSINI £42.00

*fillet of beef, foie gras, brioche, pomme purée, sauce périgueux*

DOVER SOLE £49.50

*new potatoes, spinach, beurre noisette, capers & shrimps*

ROASTED MONKFISH £33.00

*chanterelles, pancetta, baby leeks, asparagus, shiso leaf, vin jaune*

ARTICHOKE BARIGOULE (ve) £29.00

*vegan feta, radish, rocket, sauce vierge, mushroom ketchup*

GRILLED LAMB LOIN £36.00

*lamb bonbon, beetroot purée, grilled baby gem, mint*

CHEFS SPECIAL

*please ask*

## SIDES £6.50

SPINACH (ve)

SAUTÉED POTATOES (ve)

MIXED LEAF SALAD (ve)

GREEN BEANS (ve)

TENDERSTEM BROCCOLI (ve)

TRIPLE COOKED CHIPS (ve)

(v) Vegetarian (ve) Vegan

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared fully between all the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.

## BRITISH CHEESE

### FOUR CHEESES (v) £16.00

*celery, apricot butter, pear & apple chutney*

### LINCOLNSHIRE POACHER

*oak smoked, alford*

### BLUE STILTON

*blue veined, clawson*

### MAIDA VALE

*semi soft, IPA washed, guernsey*

### SINODUN HILL

*soft, goats milk, oxfordshire*

## DESSERTS & PUDDINGS

### RHUBARB SOUFFLE (v) £12.50

*white chocolate custard, ice cream*

### STRAWBERRIES & CREAM (v) £13.00

*strawberry crèmeux, elderflower & strawberry sauce,  
pâte brisée, basil cress*

### CLASSIC CRÈME BRÛLÉE (v) £11.00

*shortbread biscuit*

### APPLE TART (v) £12.00

*vanilla ice cream*

## HOMEMADE ICE CREAMS & SORBETS

### ICE CREAM (v) £9.50

*vanilla, chocolate, coffee,  
strawberry, pistachio*

### SORBET (ve) £9.50

*lemon, blackcurrant,  
elderflower*

## PORT

### RAMOS PINTO 10 Yrs TAWNY (100ML) £12.50

*quinta da ervamoira*

## DESSERT WINE

### TOKAJI (125ml) £15.50

*aszu 5 Puttonyos, Bene Pincszet, Hungary*

## COCKTAILS

### ESPRESSO MARTINI £15.00

*vodka, kahlua, gomme syrup*

### LIQUEUR COFFEE £14.50

*whisky, amaretto, baileys, cointreau, tia maria, cognac*

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